STARTERS

Soup of the Day 5.50

Butternut Squash Bisque 5.50
Raisin Nut Croutons, Maple Crème Fraiche

Organic Autumn Greens Salad 12
Red Oak Leaf, Butterhead Lettuce, Roasted Fuji Apples, Smoked Applewood Cheddar, Toasted Pepita Seeds, Roasted Shallot Vinaigrette

Small Beets Salad 15
Brioche Crusted Goat Cheese, Frisée Lettuce, Toasted Pistachio, Red Beet Paint, Orange Reduction

Jumbo Lump Crab Cake 19
Cabbage Carrot Jicama Cole Slaw, Scallion Grainy Mustard Sauce

SALADS and SANDWICHES

Chopped Chicken Cobb Salad 22
Bacon, Tomato, Avocado, Bleu Cheese, Cheddar Cheese, Baby Greens, Soft Cooked Egg, Shallot Dijon Vinaigrette

Sesame Seared Ahi Tuna 26
Seasoned Sushi Rice, Avocado, Pickled Daikon & Carrots, Snow Pea Shoots, Wakame Seaweed Salad, Sweet Chili Aioli, Crispy Wontons

Roasted Autumn Vegetable Chop 22
Carrots, Parsnips, Acorn Squash, Butternut Squash, Beets, Pearl Onions, Farro, Red Quinoa, Pecans, Mâche Fig Vinaigrette

Black Truffle Leek Quiche 22
Frisée Lettuce, Roasted Root Vegetables, Goat Cheese, White Balsamic Herb Vinaigrette

Pat LaFrieda Spicy Beef Fire Burger 16
Jalapeno, Pepper Jack Cheese, Chipotle Aioli, Beefsteak Tomato, Shredded Lettuce, Steak Cut Fries

MAIN ENTREES

Moroccan Spiced Grilled Chicken Paillard 23
Couscous, Garbanzo Bean Stew, Green Olive Caper Tapenade, Lemon Arugula Salad

Big Glory Bay King Salmon Fillet 26
Sautéed Cabbage, Roasted Honey Crisp Apples, Caramelized Cipollini Onions, Roasted Fingerling Potatoes, Herb Cream

Grilled Swordfish 27
Sautéed Spaghetti Squash, Baby Sweet Peppers, Parsnip Puree, Sourdough Herb Breadcrumb

Pan Roasted Flat Iron Steak 27
30 Layer Crispy Potato, Roasted Smashed Acorn Squash, Tuscan Kale, Almond Parsley Pesto

Penne Pasta 23
Roasted Autumn Squash, Caramelized Onions, Rainbow Swiss Chard, Fresh Herbs, Roasted Garlic, Olive Oil

Executive Chef Brian Driscoll

*: Vegan  : Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.